

LIMONCELLO SORRENTO PGI CASONI

Finale Emilia, Emilia-Romagna

As is indicated on the antique labels of some of Casoni's most iconic bottlings, the company dates to 1814 and remains in its original headquarters outside Modena, in Emilia-Romagna. One of the firm's earliest successes was an anisette liqueur, Anicione, which prompted Giuseppe Casoni, son of the founder, to open a shop in the village of Finale Emilia in 1853. Considered one of Italy's oldest distilleries (Campari didn't come around until 1860), Casoni racked up awards at national and international exhibitions as successive generations of Casonis grew this once-modest operation into a *fabbrica* and *distilleria* of serious dimension.

We think Casoni's time has come in the US market. Combine its epic history with the level of craftsmanship and value on offer, and you've got a phenomenon in the making: Starting with its iconic range of *aperitivi*—L'Aperitivo 1814, Il Bitter 1814 and Vermouth 1814—and continuing down the line to authentic, PGI-protected specialties such as Limoncello di Sorrento and Nocino di Modena, this formidable lineup epitomizes what The Italian Spirits Company is all about.

Style

Hand-harvested lemons from the province of Sorrento, Campania—now a Protected Geographic Indication (PGI)—are peeled and the rinds infused in a solution of water, grain neutral spirit, and sugar. Based on a recipe that calls for 350 grams/liter of lemons, this is perhaps the most concentrated Limoncello available.

Essential Ingredients

350 grams/Liter of Sorrento Lemon Peels.

ABV

30%

Tasting Notes

Pure, clean, intense lemon flavors with well-modulated sweetness to balance the sour/bitter notes. Deeply concentrated, yet simultaneously fresh and invigorating.

Producer Website

www.casoni.com

